

*Yanchep Inn
&
Cabaret Cave*

Event Packages



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Spectacular Wedding Ceremonies in the picturesque Yanchep National Park

For a beautiful Wedding ceremony that captures the essence of your special day, look no further! The Magnificence of the enchanted Yanchep National Park, with its peaceful lake and abundant wildlife, provides an atmosphere of serene grandeur. Whether it's a small intimate wedding or a more lavish occasion, experience the perfection in tranquil settings with breathtaking views.

Willow:

Right on the waters edge, in front of a grand willow tree overlooking the lake

Jarrah Avenue

A romantic setting by the lakes edge surrounded with Jarrah and Tuart trees

Cabaret Cave

For a ceremony that will be truly memorable, why not hold your Ceremony at Perth's only cave for hire. Conditions apply.

Yanchep Inn

Relive the romance of yesteryear with your ceremony on the Veranda of the heritage listed Inn (no need to worry about the weather) or in the lead lighted Banquet Room.

Ceremony Fees:

Classic

32 chairs and a signing table in your selected location and includes a red carpet and the park entry fee for your guests. The site is cleaned and prepared on the day before the ceremony. Access to the Lakeside sites is via the paved path way along the foreshore. Access must be prior approved and supervised.

Park Sites \$1000

(If you book your wedding reception with us, fee is reduced to \$850, & we provide a back up wet weather plan)

The Inn \$800

(If you book your wedding reception with us, fee is reduced to \$650)

Cabaret Cave \$1450

(If you are only booking a ceremony in the Cabaret Cave it can only be booked 3 months before date. If you are booking both the Ceremony and the reception, bookings can be made up to 2 years in advance)

Ultimate Park Ceremony

All of the above, plus,

Post ceremony beer and bubbles bath

24 bottles of water
36 stubbies of Hahn supa dry
12 stubbies of Hahn 3.5
36 piccolo prosecco
8 bags of ice
Rubbish bin.

Park Site only \$2000

(If you book your wedding reception with us, the fee is reduced to \$1850)

We have the area set 1.5hours prior to invitation time. This will give any extra set up, time to get their job done Please ensure you have someone to keep an eye on it (and the ducks!)

We will pack up 2 hours after your invitation time.

(eg. If your invitation says 3pm ceremony time, the ceremony will be set up ready to go at 1.30pm.

We will be back at 5pm to pack up)

Wedding Receptions

Choose from our five function areas to make your special day a memorable occasion.

Cabaret Cave

A purpose modified natural cave within Yanchep National Park. The cave was modified in the 1930's and has been traditionally used for dinners and dances. It has two connected chambers with two entrances. With the ambience of being lost in nature, this is one venue, which will make your "Special Day" talked about and remembered for years to come.

The cave can comfortably accommodate 110 guests for a sit down or buffet menu, or up to 200 guests for a cocktail reception.

(Booking Fee \$1000)

Yanchep Inn's Banquet Room

Located on the ground floor of the Yanchep Inn, this magnificent room with leadlight windows has charm and grace. The Banquet room is perfect for a medium size reception of up to 60 guests or up to 90 guests for a cocktail reception.

(Booking Fee \$500)

Atrium

Features large bi-folding glass doors overlooking our gardens and Loch McNess. This room has magnificent high glass frontage with equally high ceilings which bring the outside in. It is truly a unique "Room with a View". The room can seat 80 guests or 130 for cocktail style.

Not Available on Sundays

(Booking Fee \$800)

Yanchep Inn's Breakfast Room

For a smaller informal or formal wedding this is the ideal room. Situated on the ground floor of the Yanchep Inn, this room features Tudor style lead light windows and the feel of elegance. This room can seat 16 guests or 30 guests for a cocktail reception. The perfect private dinner room.

(Booking Fee \$300)

Inn Gardens

If you are looking for an outdoor location. The Garden area overlooking Loch McNess is the perfect setting. If you would like to have a marquee style event there are many variations and requires a thorough chat to go through them.

(Booking Fee Varies)

Magical Inn Events

(These are for wedding receptions to be held on the Inn's premises only
Please see over for Cabaret Cave Packages)

\$135 pp per guest
Minimum 50 guests

Reception

Choose from one of the Inn's venues -See venue costs

Includes

3 Course Sit Down or Buffet Menu

(Main Course alternate drop at no charge)

5 & 1/2 hour beverage package

Including pre dinner drinks (Including sparkling wine cocktail)

Table Linen, Chair Covers all appropriate Cutlery, glassware and crockery

Bridal table with pleated skirting

Entry & Cake table with skirting

Add \$6.00 per person for Beverage Upgrade

The Ultimate Inn Events

\$155 per person Minimum 50 guests

Reception

Choose from one of the Inn's venues -See venue costs

Includes

All of the above... Plus...

Canapés with pre dinner drinks

3 Course Sit Down or Buffet Menu

Cheese Course served with port/Limoncello

5½ -hour beverage upgrade including pre dinner drinks

Coloured Chair sashes

The Cabaret Cave Events

\$145 per person Minimum 60 adult guests

Reception
Cabaret Cave
(\$1000 booking fee)

Includes
Pre-dinner Sparkling Cocktail
Ultimate or Buffet Menu
5 hour beverage package A

Add \$6.00 per person for Beverage Package B

The Ultimate Cabaret Cave Events

\$165 per person Minimum 60 adult guests

Reception
Cabaret Cave
(\$1000 booking fee)

Includes
Pre-dinner Sparkling Cocktail
Canapes with pre dinner drinks
3 Course Sit Down or Buffet Menu
(Alternate drop available at each course)
Cheese Course offered with Port/Limoncello
5½-hour beverage upgrade

Prices current as at September 2018 and subject to change without notice

Sit Down

Freshly Baked Dinner Roll

Entrée

Select 1 from the following

Soup

Choose from Roasted Tomato and Capsicum with basil, Pumpkin, Potato and Leek, Chicken Laksa

Brushetta

Traditional Tomato, Spanish Onion & Fresh Basil, served on toasted garlic bread, drizzled in a balsamic reduction

Vegetable Parcel

Marinated Feta, English Spinach and Char grilled vegetables in filo pastry, complimented with a creamy roasted capsicum and sundried tomato sauce

Mushroom & Sweet Onion Tart

Served on a bed of mixed greens with rocket pesto and sundried tomatoes

Medallions of Baby Beef

Crumbed with parmesan & fresh herbs, on a salad of roasted cherry tomatoes, greens beans & mixed salad greens, served with a black pepper dressing

Main Course

Select 2 from the following for alternate drop service

Slow Roasted Sirloin of Beef

Served on Garlic potato puree with cracked black pepper sauce and sweet potato crisps

Fillet of Snapper

Pan Fried and served on crushed herb potatoes, with wilted greens and lemon butter sauce

Macadamia Crusted Chicken

With feta and potato, spinach and red wine jus

Beef Wellington

Fillet of Beef with duxelles, wrapped in flaky puff pastry, topped with red wine jus,

Served on thyme and garlic mash & broccolini

Chicken & Sun Dried Tomato Parcel

Chicken Breast with brie and sundried tomatoes, encased in puff pastry shell, topped with a white wine sauce, served with mashed potatoes and baby carrots

We will serve a salad to the table to accompany the main meal

Rocket & Parmesan

Rocket Leaves with shaved parmesan, red onion and cherry tomatoes, dressed in white wine vinaigrette

Desserts

Select 1 from the following

White Chocolate and Passionfruit Creme Brulee

Rich custard base with white chocolate & passionfruit twist topped with a caramelised toffee

Tiramisu

Traditional sponge fingers soaked in espresso coffee, topped with tia maria anglaise & chocolate curls

Eton Mess

Meringue chunks served with raspberry coulis, passionfruit and whipped cream, topped with almond flakes

Chocolate Mud Cake

Served with Chocolate ganache and vanilla ice cream

Grand Marnier Mousse

White Chocolate and Milk Chocolate Mousse layered and laced with Grand Marnier

Tea & Coffee

Vegetarian/Lactose intolerant/Vegan/Cealiac Guests will be served (with 2 weeks prior notification)
Roast Pumpkin Salad with mixed leaves, sun dried tomato and olives ... Then
Roasted Mediterranean Vegetables layered with Israeli Cous Cous served with Balsamic Reduction
Fruit Salad

Buffet

Freshly Baked Dinner Roll

Entrée

Choose 1 from the following

Soup

Chicken Laksa, Roasted Tomato & Capsicum with Basil or Thick Cream Seafood Chowder

Brushetta

Traditional tomato, Spanish onion and fresh basil served on toasted garlic bread, drizzled with a Balsamic reduction

Vegetable Parcel

Filled with marinated feta, English Spinach and Char grilled vegetables, complimented with A creamy roasted capsicum and sun dried tomato sauce

Medallions of Baby Beef

Crumbed with parmesan & fresh herbs served on a salad of Roasted cherry tomatoes, green beans and mixed green leaves with a cracked pepper dressing

Main Course

Continental Meat Platter

The Carvery

Please choose 1 to be carved by the chef

Herb & Mustard Crusted Beef Sirloin

Leg of Pork with crackling & apple sauce

Rosemary & mint basted Roast Lamb

Turkey Breast with cranberry sauce

Carvery is served gravy, steamed seasonal vegetables, cauliflower cheese & roasted rosemary potatoes

Hot Selections

Please select 3 from the following

Baked Barramundi Fillets with lemon parsley butter

Lamb Korma with steamed Jasmine Rice

Chicken Chasseur with tarragon & Roma tomatoes

Beef Stroganoff beef strips with mushrooms in brandy cream sauce

Spinach & Ricotta Ravioli with herb & garlic cream sauce

Salads

Gourmet Potato with fried onion, chives, gherkin, & seeded mustard

Caesar Cos lettuce, crispy bacon, shaved parmesan, egg, garlic crouton

Greek mixed green leaves with olives, sun dried tomatoes, roasted capsicum red onion & feta

All buffets are complimented by a variety of salad dressings, sauces & mustards to accompany your selection

Desserts

Please select 1 from the following

Warm Apple Strudel with vanilla ice cream & butterscotch sauce

French Vanilla Cheesecake with raspberry couli & whipped cream

White Chocolate & Passionfruit Crème Brulee rich custard base with white chocolate and passionfruit twist topped with caramelised toffee

Lemon Meringue Tart sweet pastry shell filled with lemon curd, topped with Italian meringue, baked & served with Chantilly cream

Tiramisu Traditional sponge fingers soaked with espresso coffee topped with Tia Maria anglaise & chocolate curls

Grand Marnier Mousse

White Chocolate and Milk Chocolate Mousse laced with Grand Marnier

Tea & Coffee

Cocktail Event

*Minimum of 50 Adult Guests at the Inn
Minimum of 60 Adult Guests at Cabaret Cave*

Option 1

\$105pp at the Inn

\$115pp at Cabaret Cave

Selection of 8 canapés that rove over 2 separate hours

1 Substantial standing mini meal in the middle

Beer, wine and soft drinks over 5 hours

Tea & Coffee Station

1 Clothed table for 8 (Covered chairs) per 30 guests

1 Pedestal bar per 30 guests

Cushions for the ledges (Cave only)

Option 2

\$125pp at the Inn

\$135pp at Cabaret Cave

All of the above... Plus...

Coloured Sashes for the chairs

Cocktail/Mocktail on arrival

10pm Pizza Round

Cheese and Fruit Platters out from 10pm

Upgraded Beverage package

Prices current as at September 2018 and subject to change without notice

Cocktail Menu

Food is served over 2 separate hours
Chicken Risotto Box is served in the middle
(Roasted vegetable Risotto will also be served)

Select 8

(Additional Selections \$2.50 each)

Porcini Mushroom & Caramelised Onion Brushetta (V)
Traditional Tomato, onion and basil Brushetta (V)
Bocconcini, cherry tomato and prosciutto skewers
Arancini Balls (Includes V options)
Prawn Twisters
Lamb Kofta Skewers with Minted Yogurt Dressing
Quesadilla (V)
Beef Cheek Pie with Thai Chilli Jam
Fish Cakes (GF)
Tom Yum Shots
Grilled Italian sausage topped with feta and tomato salsa
Gourmet Hot Dogs with chipolata, onion jam and smoked cheddar
Chicken Sliders with citrus aioli
Buffalo chicken wing dings with Louisiana hot sauce (spicy)
Vegetable frittatas with aioli (V)
Sushi (Includes V Options)
Spicy Meat Balls
Mini Vol au Vent with Mushroom, Spinach and Parmesan (V)

Additional Cocktail selections

served in addition to standard cocktail selections

Oysters—Natural or with Creme Fraiche, lump fish roe and spring onion (GF)
served in Asian spoon \$4.00 each
King Prawns battered & deep fried with lime/lemon \$4.00 per guest
(Not available at Cabaret Cave)
Parmesan Crusted Lamb cutlets \$6.00 per guest
Pizza Round \$5.00 per person (Late night - 10pm - option)

Dessert Selections

\$2 each

Variety of Profiteroles (Mixed Fillings)
Mini Pavlova with Raspberry Couli
Lemon Meringue Tarts
Apple Crumbles
Chocolate Brownies
Mini Tiramisu
Chocolate topped Éclairs

Drinks Packages

The Sit down/buffet dinner drinks package runs for five hours
plus a half hour pre dinner period.
(6pm - 11.30pm)

The Cocktail drinks package runs for 5 hours
(7pm - 11.30pm)

Classic Package

consists of

Tap Beer
Hahn Super Dry
Hahn 3.5

Markview Sparkling
Markview Semillon Sauvignon Blanc
Markview Shiraz

(other straight varietals are available if you would prefer, please just ask)

A variety of soft drinks are also available

Upgrade Beverage Package

Add \$6 per guest

Tap Beer of -
Peroni
Peroni Leggera

Silverleaf Sparkling
Silverleaf Semillon Sauvignon Blanc
Silverleaf Shiraz

A variety of soft drinks are also available

We have more upgrade options available.

Terms and Conditions

Tentative Booking

Tentative bookings will be held for fourteen days. During this time we require that the terms and conditions form be returned to us, together with the booking fee. Only then is your event confirmed.

Confirmation of Booking

A deposit of \$650 if just having a ceremony or \$1000 if having an all-inclusive or reception function is required to guarantee the booking and will be deducted from the final account. Your booking will be confirmed on return of the "Confirmation of Function Details" form and deposit.

Final Details

To achieve the highest possible standards, we require confirmation in writing. Final details must be provided fourteen days prior to the function. Charges are based on this number. We will accept reasonable increases in numbers, and will charge at the confirmed numbers and agreed price per head of the function

Price Variation

Every endeavour is made to maintain prices as printed. Should we incur a cost increase due to circumstances beyond our control, we may need to alter prices .

Minimum Numbers

For all packages minimum numbers are (full paying adults)50 in the Inn and 60 in Cabaret Cave (tailor made packages are available for smaller functions)

Payment

We require 50% Payment of your function is required 3 months prior to your date and the remainder must be cleared 7 working days prior to your date. Credit Card payment incurs a 1% surcharge. Any cancellation within 60 days requires 75% of full payment We do not accept Amex or Diners Club.

Littering/Use of Confetti

Yanchep National Park and The Yanchep Inn prohibits littering and the use of confetti or rice on the premises (this includes "ecofetti").

Delivery

All deliveries to Yanchep National Park or Yanchep Inn need to be advised in advance, and delivered to the correct venue, at the arranged time, marked with the date and name of the function.

Yanchep National Park Gardens

Yanchep National Park is a public area and is open 24 hours a day. We cannot guarantee that you will have 100% private access. All wedding sites are cleaned and tidied prior to each ceremony .

Marquees/Banners

Erection of marquees and banners are not permitted without prior written permission

Food & Beverage

No food or beverage of any kind may be brought into or taken out of Yanchep Inn or Cabaret Cave by the client or any of their guests without prior arrangement with the Management.

Damage/Insurance

Yanchep Inn or Yanchep National Park will not accept responsibility from damage or loss to equipment or merchandise left on the premises prior to, during or after functions (including decorations, centrepieces, cake toppers etc). Organizers are financially responsible for any damage sustained to Yanchep Inn or Yanchep National Park property during their function or meeting, by themselves, their guests, invitees or other persons. On completion of an event, we will place all equipment that is not ours in boxes you provide and will make available for pick up. This includes any of your guests property. This will need to be picked up within 7 day of completion of your event.

Time Schedule

We will not do a drinks package for more than the package inclusion
All evening functions will cease at 12:00 pm .

Smoking

Smoking is not permitted in the function area, foyer or restaurant. Smoking is permitted outside in allocated areas at our venues.

Guests conduct

You are responsible for the orderly behaviour of your guests. The Inn has the right to intervene as we see fit. We will stop service of alcohol without refund if we believe guests to be intoxicated. Offensive guests will be asked to leave. If we believe that guests are partaking in illegal substances, we will call the authorities immediately. We have VERY strict policy regarding guests staying at the Inn after the completion of a function. Guests are required to be quiet and show respect to other guests and Inn residents at all times. Please be of assistance; advise guests who may feel like continuing the party to do so elsewhere. Guests causing nuisance may be required to leave. This causes embarrassment for all concerned. If police or management have to be called from off site a minimum fee of \$500 will be charged to you. Security may be deemed necessary by the co-ordinator. All costs will be the responsibility of the hirer.

Entertainment & Decorations

DJ's are required to be set up 2 hours prior to function commencement. We cannot provide access to DJ's who are not on time and require last minute room changes. Generally we will contact any music provider in advance to ensure that all set up details are in order.

Rehearsal Times

We ask that any rehearsal be organized in the 7 days in advance and times confirmed to ensure access and suitability

Photographers

Photographers may not move furniture or seating arrangements. If they are unsure of the set up they can call by at least 2 days prior to discuss these details further.

Cakes

We require that Cakes be delivered and set up between 3.30pm and 5pm, unless clearly arranged prior to the day.

Outside Suppliers

Any outside supplier must be notified to us for approval prior to confirmation with them to ensure suitability and necessity. All outside suppliers must comply with our timing requirements.

Florists

Florists should contact us prior to the event to ensure that the arrangements are satisfactory to all parties.

Menus

All Menu prices are subject to a price change

Special Dietary Requests— All special dietary requirements need to be confirmed with your final menu Selections. Any special dietary requests made on the day of the function will incur a charge of \$20.00 per Person at the Inn, or \$50 for the cave per meal. (This will be charged to the credit details on application form)

Children's Prices

Provided the numbers of children do not constitute a large proportion of guests prices are as follows: Children U/4 are \$20.00 Children U/12 \$30% of package price. Children 13-17 60% of package price.

Optional Extras

We will explain what we can assist with in the meeting prior to your event and what you will need to organise yourself

Sundays & Public Holidays

A surcharge of 15% will apply to the total food and beverage account on Sunday's or public holidays

Cancellation Policy

In the unfortunate event that you have to cancel your event, the booking fee will be held regardless. We require the 70% of account 3 months prior to your date. This is non refundable. If you cancel your event 60 days or less, we require that 50% of the remaining account be settled. .

Client Acceptance & Confirmation of Function Details

Your booking is not confirmed until the deposit is paid and this form is returned completed

FUNCTION DATE: _____ **COMMENCEMENT TIME:** _____

VENUE _____

APPROX NO OF GUESTS _____

CONTACT NAME _____

ADDRESS: _____

EMAIL _____

PHONE NUMBER _____

MOBILE _____

PERSONS RESPONSIBLE FOR PAYMENT OF ACCOUNTS

1) NAME: _____

ADDRESS: _____

Email : _____

MOBILE#.....

Credit Card Details (These must be valid)

Name on Card _____

Numbers _____

Expiry _____

CCV _____

I have read, understood and agree to the terms and conditions noted in the function information as attached to the menu package.

Signed..... **Date**.....